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provided a surprisingly large amount of impurity in the fluid. Furthermore, the pails or the cans once were not properly cleaned and the corners or seams then held particles of dirt or sour milk. The cloth through which the milk is strained once was not properly scalded, and it is well known that a certain amount of heat will nourish bacteria.

There were many other ways in which milk then was impure. These methods, however, are no longer in vogue in this State and particularly in the places that supply this city. It may be said that New York gets the very purest and best of milk, the absolute purity varying only according to the amount paid by the quart.

Nowadays cows are kept as clean as racehorses. Everything in the carefully inspected stable is pure, sweet and clean. The floors are kept immaculate, and the barns look more like a surgeon's operating room than like a part of a farm outfit. The employees must observe the same care in their clothing and in their habits as trained nurses.

Every implement—pails, bottles and dairy apparatus—must be sterilized by steam. The very persons who would visit such a stable out of curiosity's sake are not permitted to enter in their street clothing with their ordinary hats on, but must avail themselves of a sterilized gown and cap.

#### Letting the Raw Milk.

The milk so produced, after being bottled at the farm, is packed in ice, as is ice cream. It is kept ice cold until delivered. At the freezing temperature, 32 degrees F., bacteria growth ceases. From 10 down to 35 degrees F. growth is retarded. Therefore, when milk produced under careful system and management such as this, is brought to the city

it furnishes for New York a safe raw milk. It is not unnatural, however, that such milk should cost a good round price for a quart, according to the amount of care taken. In the days when no care at all was taken with milk, when it was produced and shipped under all sorts of unfavorable conditions, and by no means free of disease, naturally the cost was very much less.

The profits which were obtained then naturally cannot be made now by selling milk at like prices. It costs too much to subject milk to all the refining influences of sterile stables and purified farm hands to make it possible to let milk go for less than, say, fifteen cents a quart. Twenty cents is the highest paid in New York city, but the persons who want to be sure that they are getting absolutely pure raw milk are willing to give that much for it. These model dairies are not as many as they soon will be, and there probably will come a time when out of New York's nearly 2,000,000 quarts daily there will be few that are of any other kind. It should mean much for health when all milk is produced under such conditions.

But even if it will be a long time before the city is entirely supplied with milk so raised the rest of the supply is not necessarily impure. Far from that. A great percentage is made free from bacteria by sterilizing processes. Until the time comes when all folks in the city can afford to pay high prices for a quart of milk it is unlikely that the supply will come entirely from the model dairies. That is not to say, however, that raw milk is the only solution of the problem.

Sterilizing processes make another way out of the difficulty. That process is not, as so many people think, merely a superficial heating of milk. It is a process by which milk is subjected to a heat such that it kills practically all the bacteria in the milk.

#### About the Bacteria.

To understand something of the sterilizing and pasteurizing processes and what they mean it is necessary to know something about the bacteria and what diseases they connote. The bacteria are so small that it is difficult to form a conception of their dimensions. It is only when we consider them in the aggregate that they reach units with which we are familiar. It is estimated that if 25,000 average sized rod shaped bacteria were placed end to end their combined length would equal one inch.

The weight of an average bacillus is so small that it has been estimated it would take over 600,000,000,000 of them to equal one gram or 15,000,000,000,000 to weigh one ounce. What the bacteria lack in size is made up in numbers and powers of reproduction. A cubic centimeter of milk, which contains about twenty-five drops, contains frequently hundreds of millions of bacteria.

Those in the milk business have no hesitation about admitting that scientific analysis has developed the fact that there are diseases in the bacteria of milk. As a matter of fact milk is a very fertile breeding ground for bacteria. But there is one thing upon which the milk men insist and that is a fact that they wish spread broadcast as far as possible. That is, if the housewives took as much care to keep the milk in proper places and under proper conditions as did the milk dealers the amount of talk about diseases proceeding from the fluid would be much smaller. The milk men know and say they are sure that the milk when it leaves their hands is as near sterile and free from bacteria as human ingenuity can plan and human activity accomplish. They want it to be known that expense is no obstacle to them in endeavoring to give the city the best that can be had in this line.

What they point to is that people will leave milk standing in one temperature and then suddenly will transfer it to another and warmer temperature. It must be remembered that a cold does not kill bacteria, that is unless it is very extreme cold indeed. Cold such as that of an icebox merely stops the growth of the bacteria. But then when the milk is heated to a fairly warm temperature and held say at about 100 degrees Fahrenheit the bacteria begin to multiply. That is the most beneficial climate for bacteria that can be imagined. There are other things too that are done by careless housewives. They will leave a bottle of milk standing open in the icebox next to something like meat or butter—the very worst thing that can be done for the good of the milk. Then again milk is left sometimes on window ledges without being properly sealed and there it accumulates the dust of the street.

#### Duty of the Housewives.

Proper care should be taken by mothers and nurses in preparing feeding bottles for children. Some of the intestinal diseases of children in the summer months are blamed on milk. Oftentimes the trouble proceeds from milk placed in a dirty bottle. Fragments of soiled milk or dirt in a bottle will spoil the best milk. The dairymen say if mothers and nurses took as great care in handling the milk at home as they do before they send it to the home diseases blamable to milk would be less.

But all these things about so-called milk diseases are known to the majority of New Yorkers, who have given to the milk problem a great deal of serious study and attention in the last few years. They are not at all worried by the portentous nature of the warnings contained therein, for the simple reason that they know that New York city's milk supply is pure. By whatever process the milk is treated before it reaches the tables it comes to them at all events without bacteria.

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